

# Restaurant Braunwalderstube in Alexander's Tödiblick

## Our Menu

It's our pride to offer you only the very best and freshest of products.  
It therefore may happen, that some of the dishes listed here  
are not available at all times.

We'd like to thank you for your understanding.

### A tasty soup to warm your heart

Delicious soup of Glaronese white wine	Fr. 9.—
Cream of tomatoes with vegetables and a cap of whipped cream Fr. 9.50	
Meat broth with stripes of homemade of pancake	Fr. 8.50
Soup of the day (please let us advise you)	Fr. 8.50

### From our garden – only the freshest of salads

Seasonal green salad with roasted pine seed and Parmesan cheese	Fr. 13.—
Seasonal green salad	Fr. 8.50
Seasonal mixed salad	Fr. 10.50

All our salads are being served with homemade dressing Italian style  
or on request with homemade dressing French style.

Salads served in our restaurant are all fresh.

### A perfect start to a perfect meal

	As a starter	Main course
Homemade ravioli with a spicy stuffing of Glaronese herbal cheese on cream sauce	Fr. 18.—	Fr. 26.—
Carpaccio of air-dried beef with Balsamico vinegar and chips of Parmesan cheese	Fr. 17.—	Fr. 25.—
Tartlets of Swiss cheese	Fr. 14.—	Fr. 21.—
Mushrooms in cream sauce on toast	Fr. 15.—	Fr. 23.—

### For those who can do just as well without meat

Glaronese Zigerzogglä – dumplings of potatoes and flour, spiced with herbal cheese and a spoonful of mountain cream	Fr. 23.—
Homemade ravioli, stuffed with herbs * with a sauce of your choice: al pomodoro, garlic butter or walnut	Fr. 26.—
Variety of different tasty vegetables full of vitamins	Fr. 24.—
Golden baked Swiss rosti with spicy Glaronese herbal cheese	Fr. 18.—
Golden baked Swiss rosti with cheese (or, if you cannot do without, with bacon)	Fr. 17.— Fr. 19.—
Spaghetti al pesto oder al pomodoro * (and, if you prefer meat: al bolognese)	Fr. 19.—
Pasta stir-fry with colourful seasonal vegetables, Swiss mountain cream and spiced to the liking of our head chef Tina	Fr. 24.—

\* Those dishes can also be ordered as a starter  
(reduction: Fr. 5.—).

The dishes on this and the following page are served,  
where there is nothing else mentioned, either with potato croquettes,  
French fries, baked potatoes, noodles, rice or a mixed salad.

## Delicious dishes for the carnivorous

### Succulent Swiss porc

- Fillet of porc Fridolin** Fr. 38.—  
with spicy Glaronese herbal cheese, real ham  
and mild mountain cheese, served with vegetables
- Roast of porc Glaronese style,  
with a stuffing of leak and dried prunes** Fr. 31.—  
served with vegetables and homemade potato dumplings

### Swiss chicken

- Chicken stir-fry** Fr. 29.—  
Sliced Swiss chicken, fried with pasta, seasonal vegetables,  
mushrooms and peppers, seasoned with tomato sauce

### Veal, raised on Swiss meadows

- Tender fried veal sausage** with onion sauce Fr. 18.50
- Glaronese sausage of veal** Fr. 34.—  
The traditional “Landsgemeinde” dish, prepared for the voters  
at our cantonal election day,  
served with mash and dried prunes cooked in wine sauce  
**Please order this dish in advance.**
- Wiener Schnitzel,** Fr. 33.—  
A tender escalope, well fried in bread crumbs

- Escalope Tödiblick** Fr. 42.—  
Tender escalope of veal on a cream sauce,  
with pineapple and whipped cream

- Sliced veal Zurich fashion** Fr. 45.—  
Veal cut into stripes, on a delicious cream sauce  
with fresh mushrooms – a traditional dish from Zurich,  
served with golden baked Rosti

### Premium Swiss Angus beef

- Entrecôte tagliato:** Fr. 49.—  
Perfectly medium cooked organic **Angus sirloin steak**,  
sliced and served with vegetables and golden baked potatoes
- Braised Organic beef,** in a tasty red-wine sauce, Fr. 38.—  
served with carrots and homemade spatzle
- Sliced organic beef Stroganow** Fr. 38.—  
with **peppers and mushrooms**, served with Glaronese  
Zogglä (dumplings made of potatoes and flour)
- Angus-Entrecôte double** per person Fr. 58.—  
Deliciously roasted and sliced at your table,  
served with sauce Béarnaise, peppera sauce or homemade  
herbal butter; a choice of vegetables, rice, French fries, noodles,  
baked potatoes or potato croquettes  
**Please order this dish in advance.**

### Tender New Zealand Lamb

- Tenderly roasted fillet of lamb in a jacket of herbs** Fr. 44.—  
served with roasted potatoes and tomato-courgettes vegetables
- Vegetable of the day** Fr. 9.—
- Portion French fries** Fr. 9.—

## And while being in the Swiss Alps...

**Glaronese Fondue** – seasoned with Glaronese herbal cheese and served with home-baked bread **Fr. 28.–**

**Fondue Moitié-Moitié** **per person**  
Original cheese fondue (melted cheese) **Fr. 27.–**  
made of Gruyère and Emmental, served with home-baked bread; perfect if you are in – good – company...

Please check our seasonal menu as well.

## And for our youngest...

...and only for these: adults may of course order smaller portions of all of the dishes on the previous pages.

**Asterix** **Fr. 12.–**  
Spaghetti with sauce of your choice



**Obelix** **Fr. 9.–**  
Pair of sausages with bread or French fries



**Troubadix** **Fr. 14.–**  
Bread-crumbed escalope with French fries

**Majestix** **Fr. 15.–**  
Escalope with cream Sauce and noodles



**Idefix** **Fr. 7.–**  
French fries with Ketchup



Enjoy your meal and your stay  
in the beautiful car free resort of Braunwald.

Restaurant Braunwalderstube in  
**Alexander's Tödiblick**

Your family friendly hotel  
in the Swiss Alps